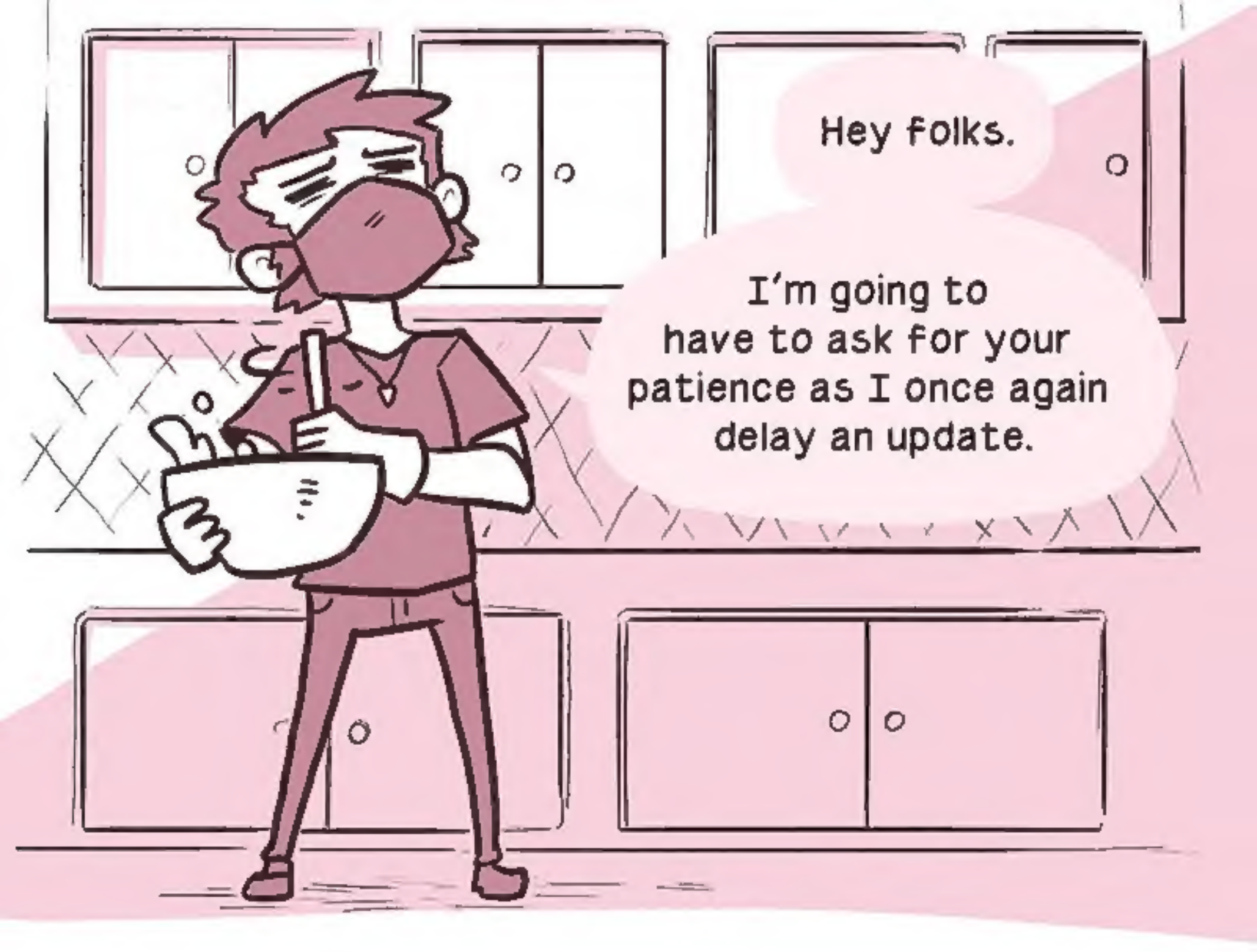
# THE SWORD INTERVAL

BY BEN FLEUTER

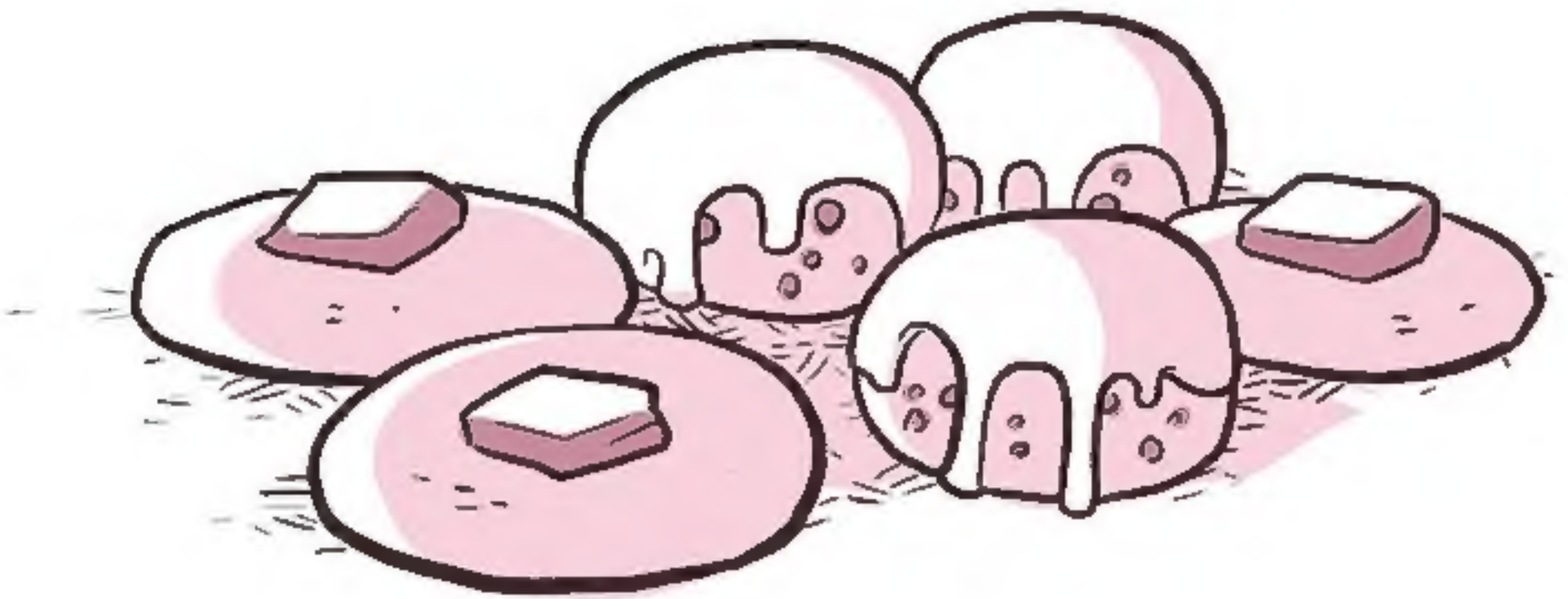
# ISOLATION RECIPES #2


Hey folks.
I'm going to have to ask for your patience as I once again delay an update.

It goes without saying that things are strange and lives are disrupted world-over. It's possible I could have cut corners and rushed this week's episode to get it done on time, but it wouldn't have been something I was happy with.

And normally that'd be fine, not everything has to be perfect. But as we move into the final episodes of the series, I want to give each update the care it needs.

People seemed to enjoy my recipes last time I had to skip. So this time around I wanted to share some cookies that have been in my family for a while.



# PEANUTBUTTER BLOSSOMS

Very rich and fairly simple. Delicious while warm, just be careful not to burn your mouth on molten chocolate!

- 1 3/4 cups flour
- 1/2 cup sugar
- 1/2 cup brown sugar,
- 1/2 cup butter
- 1/2 cup peanut butter
- 1 egg
- 2 tablespoons milk
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon vanilla

Chocolate of choice

Combine all but the chocolate at low speed, or by hand, until dough forms.

Shape dough into balls about the size of gumballs.

Place on ungreased cookie sheet about 1-2 inches apart.

Bake 375 for 10-12 minutes or until cooked through.

After you remove them from the oven, take a piece of chocolate about half an inch in diameter and press it into the center of the cookie, flattening it somewhat.

# PAINTED COOKIES

Flakey and nutty.
What's fun is, once hardened, you can use food coloring to paint the white shell.

## THE COOKIE:

Beat 3/4 cup butter with 1/2 cup sugar until fluffy.

Stir in 2 teaspoons vanilla. Add 1 egg and beat thoroughly. Add 1/2 teaspoon salt and 2 cups flour.

Stir in 1 cup chopped walnuts and 6 oz. of chocolate chips.

***Optional:*** Add just a tiny pinch of nutmeg and cinnamon.

Shape into 1 1/2" balls. Bake 350 for 15 minutes or until cooked through.

## THE FROSTING:

Combine 2 cups powdered sugar and 1/4 teaspoon cream of tartar in small bowl. Add 2 egg whites and 1/2 teaspoon of vanilla. Beat until frosting holds its shape. Add more sugar if necessary. cover with damp cloth when not in use.

Spoon over finished cookies and let harden.